

BRUNCH

A LA

Hideaway

Popsicle COCKTAILS

Strawberry & Mint

Gin, prosecco, strawberry,
mint, lemon, Aperol spritz 17

Mango

Tequila, mango, pineapple,
lime 17

Kiwi & Lime

Prosecco, kiwi, lime 17



TRY OUR NEW

Margarita Flights

Tableside Margaritas 19

Margarita Flight 33



Entrées

Avocado Toast

Toasted Rockenwagner sourdough, Hass avocados, extra virgin olive oil, heirloom cherry tomatoes, watermelon radish, Valencia oranges 22
+ Butter-poached Maine lobster 24

French Toast

Cornflake-crustéd brioche in an egg custard, guava compote, strawberry whipped cream, candied Nueske bacon 25

Belgian Waffles

Served with a dulce piloncillo syrup, topped with whipped cinnamon cream, maple syrup butter 25

Choice of:

+ Banana | + Blueberry | + Strawberry

Chilaquiles

Toasted heirloom corn tortilla chips, chile de arbol cream sauce, Chino Farm scrambled eggs, crema fresca, pickled onions, smoked cotija cheese 22

+ Grilled 6 oz. Chicken Breast 14

+ Grilled 6 oz. Skirt Steak 22

Steak & Eggs

Grilled 6 oz. filet, crepa de huevo filled with applewood-smoked bacon, queso chihuahua, salsa ranchera 48

Eggs Benedict

Sous vide Chino Farm eggs, honey baked ham, chipotle hollandaise, Rockenwagner English muffin, fingerling potatoes, and jalapeño hash 24

Lobster Frittata

Butter-poached Maine lobster, Chino Farm eggs, Yukon Gold potato, fennel, cream, parmesan, herb salad 46

Breakfast Burger

Potato brioche bun, wagyu beef patty, sunny-side-up egg, applewood-smoked bacon, heirloom tomato, aged white cheddar, black truffle aioli 26

Hideaway's Churro Sticky Bun

Puff pastry, toasted pecan, applewood-smoked bacon crumble, dulce de leche, horchata anglaise 14

Sides

Crispy Applewood Smoked Bacon.....9

Breakfast Potatoes.....8

Fresh Fruit.....9

SPIRITS

TEQUILA

	BLANCO/ PLATA	REPO	AÑEJO	EXTRA AÑEJO
818	23	25	-	-
Bandero	23	-	-	-
Calirosa, Rosa	21	-	29	-
Casa Dragones	21	-	-	-
Casa Azul	21	-	-	-
Casa Mexico	21	-	23	-
Casamigos	21	23	25	-
Clase Azul	36	43	170	-
Don Julio	21	23	29	-
Don Julio 1942	-	-	45	-
Don Julio Rosado	-	33	-	-
Don Londres	29	-	-	-
El Cristiano	25	29	-	71
Etereo	-	-	33	-
Fortaleza	23	25	29	-
Jaja	21	-	-	-
Jose Cuervo, <i>Reserva De La Familia</i>	-	-	-	56
Komos, Rosa	-	41	-	-
Komos, Reserva	-	-	-	43
Komos.....	-	-	-	131
LALO	21	-	-	-
Lo Siento	-	27	-	-
Los Sundays.....	-	25	-	-
Mandala	31	36	51	71
Nuda	25	31	43	56
Ocho	21	23	-	-
Perfectamundo	21	-	-	-
Siete Leguas	21	23	-	-
Tonino Lamborghini	-	29	-	-

CRISTALINO/GOLD

Clase Azul, Gold	71
Komos, Cristalino	41

MEZCAL

*Del Maguey, Chichicapa	31
*Del Maguey, Vida	21
*Dos Hombres	25
*Ilegal, Joven	23
*La Luna Mansa	25
Los Vecinos, Espadín.....	21
Los Magos.....	21
Xicaru Pechuga Mole.....	25

SCOTCH

Glenlivet 12yr	21
Lagavulin 16yr	23
Laphroaig 10yr	21
Macallan 12yr/18yr	23/71
Oban	23
Johnny Walker Black/Blue	23/51

COGNAC

D'usse VSOP	23
Hennessy VSOP	23
Rémy Martin	23

BOURBON

Bulleit Bourbon/Rye	31/31
Basil Hayden.....	25
Woodford	23
Frank August.....	25
Evan Williams	21
Jack Daniels	21
Knob Creek	23
Old Overholt	19
Whistlepig	21
Woodford	23
Woodford Reverse	23

VODKA

Chopin	31
Grey Goose	21
Belvedere	25
Tito's	21
Ketel One	23

COCKTAILS

Tommy's Margarita

Tequila Blue Agave Blanco y Reposado, citrus agave, lime 15

Mango Margarita

Tequila Blue Agave Blanco y Reposado, mango, lime 20

Pink Margarita

Rosa Tequila, rose petal, elderflower, agave, lime 21

Frozen Strawberry Margarita

Tequila Blanco, strawberries, lime juice, agave 21

Blood Sugar Sex Majik

Rye Whiskey, agave, lemon, Fresno chile, basil, red bell peppers 21

No Problemo

Vodka, Ginger Liqueur, mint, lime, simple syrup 21

Kiwifruit

Tequila Blue Agave Blanco y Reposado, orgeat, kiwi, pineapple, lime 21

Paloma Especial

Tequila Blue Agave Blanco y Reposado, Cocchi Americano, grapefruit, black salt 23

One Night in Tulum

Illegal Mezcal, passion fruit, orgeat, fresh citrus 21
*Non-alcoholic 13

Poblano Escobar

Illegal Mezcal, Combier, agave, pineapple, poblano, lemon 21

Desperado

Rum, pineapple juice, coco lopez, thai basil 21

Oh Donna

Gin, agave, lime, blackberries, sage, ginger beer 21

CERVEZA

Modelo	10
Modelo Negra	10
Tecate	10
Tecate Light	10
Corona	10
Mexi Hazy IPA	13
La Lupulosa IPA	13
Carta Blanca 32 oz	18

ZERO PROOF

The Forever Vacation

Blood orange, rose water, lemon juice, pineapple juice 14

Paradise City

Passion fruit, pineapple, lemon juice, simple syrup 14

Ginger Me Please

Ginger, cranberry juice, lemon juice, simple syrup, mint 14

Spicy Tommy's Margarita Mocktail

Citrus agave, lime, lemon juice 14

Prima Pave Sparkling Rosé Brut

15

HARD SELTZERS

Happy Dad Raspberry	9
Happy Dad Watermelon	9

LUNCH MENU

APPETIZERS

Guacamole (vg) 16

Guacasabi (vg)

Wasabi, wonton chips 18

Ceviche de Pescado

Snapper, aji amarillo, avocado, plantain chips 24

Ceviche de Camaron

Jalapeño crema, avocado,
heirloom corn tostadas 24

Hamachi Sashimi

Soy-honey vinaigrette 25

Chicken Tortilla Soup

Roasted tomato, panela cheese 14

Crispy Cauliflower (vg)

Hernando's ranch 16

Crudite (vg)

Hernando's ranch 11

Crispy Rock Shrimp Pequeñitos

Wasabi purée, chipotle crema 18/26

Alaskan King Crab Pequeñitos

Crispy wonton shell, herb aioli,
celery, cilantro, chile serrano 38

Tuna Tartare Pequeñitos

Guacasabi, dashi soy, wontons 18/23

Queso Fundido al Fuego

Flamed with tequila & rum 18

Wagyu Beef Flautas

Tomatillo-avocado salsa 19

Chicken Empanadas

Banana-habanero ketchup, mango slaw 16

Corn Empanadas

Cotija, banana-habanero ketchup, mango slaw 16

Small Caesar Salad 12

EMPANADAS

by TOMA

Beef Empanadas

Tomatoes, kalamata olives,
yellow onions 19

Cheese and Onion

Empanadas 19

Vegan Empanadas

Spiced green lentils,
potatoes, yellow onions 19

TASTE OF BAJA

The Taste of Baja Tierra

Corn Empanadas, Chicken Empanadas,
Beef Bocaditos 32

The Taste of Baja Mar

Tuna Tartare Pequeñitos, Rock Shrimp
Pequeñitos, Ceviche de Pescado 36

SALADS

Tableside Caesar Salad (for one) 18

Heirloom Tomato Salad

Cucumber, red onion, jicama, radish, cilantro,
arugula, chile de arbol honey dressing 21

Hernando's Chop Salad (vg)

Black beans, corn, avocado, tomato,
jicama, pomegranate, crispy tortilla,
house vinaigrette 19

The Hideaway BLTA Salad

Applewood smoked bacon lardons, heirloom tomato,
avocado, seasonal fruit, ginger cilantro lime
dressing 22

Lobster Avocado Salad

Cucumber, cherry tomatoes, radish, ancho
chile vinaigrette 39

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ALLERGEN DISCLAIMER:** OUR KITCHEN HANDLES
COMMON ALLERGENS; CROSS-CONTAMINATION MAY OCCUR. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS.

TIERRA

Carnitas

Salsa negra, mango slaw, tomatillo-avocado salsa 32

Prime New York Steak 12 oz
Chimichurri, oven-roasted garlic 65

Filet Mignon 6 oz or 8 oz
Chipotle béarnaise, oven-roasted garlic 49/62

Australian Wagyu Ribeye 12 oz
Black garlic purée, oven-roasted garlic,
arugula salad 85

El Vaquero
Center-cut New York, papas fritas, salsa chipotle 35

MAR

Chilean Sea Bass

Mango-papaya salsita, chile piquin glaze 51

Pescado Zarandeado

Branzino, salsa verde, salsa roja 56

Atlantic Salmon

Mango-papaya relish 38

Gambas al Ajillo

Cherry tomatoes, white wine, garlic,
grilled bread 35

TABLITA

125

Choice of Two:

**New York Steak, Carnitas, Shrimp,
Grilled Chicken Breast**

UPGRADE

- + USDA Prime Ribeye..... \$30
- + 14 oz Lobster Tail..... \$55
- + Australian Wagyu Ribeye..... \$65
- + Australian Wagyu New York..... \$75
- + Hickory-Smoked Wagyu Brisket..... \$25
- + 6 oz Japanese A5 Wagyu Top Sirloin... \$50

Served with arroz, frijoles, guacamole, salsa fresca,
jalapeños, chiles toreados, rajas,
cipollinis, heirloom corn & flour tortillas

TABLESIDE

New York Wagyu Steak 16 oz

Margaret River Australian Wagyu with a marbling
score of 8-9, chimichurri 99

Tomahawk Steak 32 oz

Margaret River Australian Wagyu with a marbling
score of 5-6, chimichurri 145

36hr Sous Vide Brisket

Chile de arbol, chile guajillo, cloves, allspice,
garlic, ginger 33

Fajitas de Pollo

Sweet peppers, slow-cooked onions, jalapeño 36

SANDWICHES

Sandwich de Pollo

Potato brioche bun, chipotle aioli,
dill pickles, lettuce, tomato 25

Sandwich de New York Steak

Crispy onion ring, horseradish crema, heirloom tomato 34

Hamburguesa

Potato brioche bun, Hernando's secret sauce, smoked
mozzarella cheese, Tillamook cheddar cheese, lettuce,
tomato, caramelized onion 26

VEGAN

Vegan Chile Relleno

Grilled corn, roasted Mexican squash,
charred red onions, garlic, huitlacoche
mushrooms, epazote 26

Vegan Mushroom Enchilada

Heirloom corn tortillas,
al pastor sauce 25

WINE

Sparkling

NV	Prosecco di Valdobbiadene, Adami Treviso, Italy	19	58
NV	Cremant D'Alsace, Rosé, Lucien Albrecht Orschwihr, France	19	70
NV	Champagne, Nicolas Feuillate Chouilly, France	23	86
NV	Champagne, Veuve Clicquot Reims, France		145
2012	Champagne, Dom Perignon Hautvillers, France		800
NV	Champagne, Ace of Spades Chiguy-les-roses, France		850

Rosé

		GLASS	BOTTLE
2020	Domaine de Triennes Provence, France	19	60

White

		GLASS	BOTTLE
2020	Pinot Grigio, Scarbolo Friuli Venezia, Giulia, Italy	18	60
2023	Sancerre, Les 7 Hommes Loire Valley, France	20	74
2019	Albarino, Turonia Rias Baixas, Spain	19	60
2022	Chardonnay, Flowers Sonoma Coast, CA	24	90
2022	Sauvignon Blanc, Emmolo Napa Valley, California	19	60
2023	Vermentino, Kazaisu Provence, France	19	60
2020	Chardonnay, Cakebread Napa Valley, CA		95
2018	Chardonnay, Kistler Russian River Valley, CA		162
2018	Chardonnay, Viñas de Garza Valle de Guadalupe, Mexico		95



WINE

Red

	GLASS	BOTTLE
2022 Cabernet Sauvignon, Quilt Napa Valley, CA	19	60
2021 Pinot Noir, Alta Maria, 'Bien Nacido' Santa Maria Valley, CA	19	60
2021 Malbec, Tahunan Mendoza, Argentina	19	60
2018 Pinot Noir, As One Cru Napa Valley, CA	26	96
2018 Tempranillo, Bodegas Muga, 'Reserva' Rioja, Spain	26	96
2020 Merlot, Three Palms Vineyards, Duckhorn Napa Valley, CA		225
2020 Margaux, Château Kirwan Bordeaux, France		300
2019 Cabernet Sauvignon, Opus One Napa Valley, CA		600
2022 Cabernet Sauvignon, Caymus Napa Valley, CA		188
2019 Cabernet Sauvignon, Hundred Acres Howell Mountain, Napa CA		860
2018 Cabernet Sauvignon, Silver Oak Napa Valley, CA		220
2020 Cabernet Sauvignon, Stag's Leap Wine Cellars Napa Valley, CA		122
2021 Pinot Noir, Sanford Sta. Rita Hills, CA		99
2015 Nebbiolo, 'Década', Vinicola Detorno Valle de Guadalupe, Mexico		140
2019 Pinot Noir, Patz & Hall Sonoma Coast, CA		115
2012 Cabernet Sauvignon, Freemark Abbey Napa Valley, CA		150
2013 Super Tuscan, Valadorna Tuscany, Italy		150

SPIRITS

TEQUILA

	BLANCO/ PLATA	REPO	AÑEJO	EXTRA AÑEJO
818	23	25	-	-
Bandero	23	-	-	-
Calirosa, Rosa	21	-	29	-
Casa Dragones	21	-	-	-
Casa Azul	21	-	-	-
Casa Mexico	21	-	23	-
Casamigos	21	23	25	-
Clase Azul	36	43	170	
Don Julio	21	23	29	-
Don Julio 1942	-	-	45	-
Don Julio Rosado	-	33	-	-
Don Londres	29	-	-	-
El Cristiano	25	29	-	71
Etereo	-	-	33	-
Fortaleza	23	25	29	-
Jaja	21	-	-	-
Jose Cuervo, <i>Reserva De La Familia</i>	-	-	-	56
Komos, Rosa	-	41	-	-
Komos, Reserva	-	-	-	43
Komos.....	-	-	-	131
LALO	21	-	-	-
Lo Siento	-	27	-	-
Los Sundays.....	-	25	-	-
Mandala	31	36	51	71
Nuda	25	31	43	56
Ocho	21	23	-	-
Perfectamundo	21	-	-	-
Siete Leguas	21	23	-	-
Tonino Lamborghini	-	29	-	-

CRISTALINO/GOLD

Clase Azul, Gold	71
Komos, Cristalino	41

MEZCAL

*Del Maguey, Chichicapa	31
*Del Maguey, Vida	21
*Dos Hombres	25
*Ilegal, Joven	23
*La Luna Mansa	25
Los Vecinos, Espadín.....	21
Los Magos.....	21
Xicaru Pechuga Mole.....	25

SCOTCH

Glenlivet 12yr	21
Lagavulin 16yr	23
Laphroaig 10yr	21
Macallan 12yr/18yr	23/71
Oban	23
Johnny Walker Black/Blue	23/51

COGNAC

D'usse VSOP	23
Hennessy VSOP	23
Rémy Martin	23

BOURBON

Bulleit Bourbon/Rye	31/31
Basil Hayden.....	25
Woodford	23
Frank August.....	25
Evan Williams	21
Jack Daniels	21
Knob Creek	23
Old Overholt	19
Whistlepig	21
Woodford	23
Woodford Reverse	23

VODKA

Chopin	31
Grey Goose	21
Belvedere	25
Tito's	21
Ketel One	23

COCKTAILS

Tommy's Margarita

Tequila Blue Agave Blanco y Reposado, citrus agave, lime 15

Mango Margarita

Tequila Blue Agave Blanco y Reposado, mango, lime 20

Pink Margarita

Rosa Tequila, rose petal, elderflower, agave, lime 21

Frozen Strawberry Margarita

Tequila Blanco, strawberries, lime juice, agave 21

Blood Sugar Sex Majik

Rye Whiskey, agave, lemon, fresno chile, basil, red bell peppers 21

No Problemo

Vodka, Ginger Liqueur, mint, lime, simple syrup 21

Kiwifruit

Tequila Blue Agave Blanco y Reposado, orgeat, kiwi, pineapple, lime 21

Paloma Especial

Tequila Blue Agave Blanco y Reposado, Cocchi Americano, grapefruit, black salt 23

One Night in Tulum

Illegal Mezcal, passion fruit, orgeat, fresh citrus 21
*Non-alcoholic 13

Poblano Escobar

Illegal Mezcal, Combier, agave, pineapple, poblano, lemon 21

Desperado

Rum, pineapple juice, coco lopez, thai basil 21

Oh Donna

Gin, agave, lime, blackberries, sage, ginger beer 21

CERVEZA

Modelo	10
Modelo Negra	10
Tecate	10
Tecate Light	10
Corona	10
Mexi Hazy IPA	13
La Lupulosa IPA	13
Carta Blanca 32 oz	18

ZERO PROOF

The Forever Vacation

Blood orange, rose water, lemon juice, pineapple juice 14

Paradise City

Passion fruit, pineapple, lemon juice, simple syrup 14

Ginger Me Please

Ginger, cranberry juice, lemon juice, simple syrup, mint 14

Spicy Tommy's Margarita Mocktail

Citrus agave, lime, lemon juice 14

Prima Pave Sparkling Rosé Brut

15

HARD SELTZERS

Happy Dad Raspberry	9
Happy Dad Watermelon	9

DINNER MENU

APPETIZERS

Guacamole (vg) 18

Guacasabi (vg)
Wasabi, wonton chips 20

Ceviche de Pescado
Snapper, aji amarillo, avocado, plantain chips 26

Ceviche de Camaron
Jalapeño crema, avocado, heirloom
corn tostadas 26

Hamachi Sashimi
Soy-honey vinaigrette 28

Chicken Tortilla Soup
Roasted tomato, panela cheese 14

Crispy Cauliflower (vg)
Hernando's ranch 16

Crudite (vg)
Hernando's ranch 15

Crispy Rock Shrimp Pequeñitos
Wasabi purée, chipotle crema 26

Alaskan King Crab Pequeñitos
Crispy wonton shell, herb aioli,
celery, cilantro, chile serrano 38

Tuna Tartare Pequeñitos
Guacasabi, dashi soy, wontons 23

Queso Fundido al Fuego
Flamed with tequila & rum 18

Wagyu Beef Flautas
Tomatillo-avocado salsa 22

Chicken Empanadas
Banana-habanero ketchup, mango slaw 19

Corn Empanadas
Cotija, banana-habanero ketchup, mango slaw 19

Small Caesar Salad 12

EMPANADAS

by TOMA

Beef Empanadas
Tomatoes, kalamata olives,
yellow onions 19

**Cheese and Onion
Empanadas** 19

Vegan Empanadas
Spiced green lentils,
potatoes, yellow onions 19

TASTE OF BAJA

The Taste of Baja Tierra
Corn Empanadas, Chicken Empanadas,
Beef Bocaditos 32

The Taste of Baja Mar
Tuna Tartare Pequeñitos, Rock Shrimp
Pequeñitos, Ceviche de Pescado 36

SALADS

Tableside Caesar Salad (for two) 28

Heirloom Tomato Salad
Cucumber, red onion, jicama, radish, cilantro,
arugula, chile de arbol honey dressing 21

Hernando's Chop Salad (vg)
Black beans, corn, avocado, tomato,
jicama, pomegranate, crispy tortilla,
house vinaigrette 19

The Hideaway BLTA Salad
Applewood smoked bacon lardons, heirloom tomato,
avocado, seasonal fruit, ginger cilantro
lime dressing 22

Lobster Avocado Salad
Cucumber, cherry tomatoes, radish,
ancho chile vinaigrette 39

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ALLERGEN DISCLAIMER:** OUR KITCHEN HANDLES
COMMON ALLERGENS; CROSS-CONTAMINATION MAY OCCUR. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS.

TIERRA

Carnitas

Salsa negra, mango slaw,
tomatillo-avocado salsa 32

Prime New York Steak 12 oz
Chimichurri, oven-roasted garlic 65

Filet Mignon 6 oz or 8 oz
Chipotle béarnaise, oven-roasted garlic 49/62

Australian Wagyu Ribeye 12 oz
Black garlic purée, oven-roasted garlic,
arugula salad 85

A5 Kagoshima Filet 8 oz
Black garlic purée, oven-roasted garlic 165

Grilled Lamb Chops
Peach mole, grilled seasonal fruit 62

Roasted Chicken Breast 10 oz
Mantequilla blanca 36

El Vaquero
Center-cut New York, papas fritas,
salsa chipotle 35

MAR

Chilean Sea Bass
Mango-papaya salsita, chile
piquin glaze 51

Pescado Zarandeado
Branzino, salsa verde, salsa roja 56

Atlantic Salmon
Mango-papaya relish 38

Branzino Frito
Cucumber, radish, tajín lime, cilantro-chile
serrano aioli 42

Pan-Roasted Scallops
Tequila-habanero cream sauce,
jicama-cilantro slaw 52

Gambas al Ajillo
Cherry tomatoes, white wine, garlic,
grilled bread 36

TABLITA

125

Choice of Two:

**New York Steak, Carnitas, Shrimp,
Grilled Chicken Breast**

UPGRADE

- + USDA Prime Ribeye..... \$30
- + 14 oz Lobster Tail..... \$55
- + Australian Wagyu Ribeye..... \$65
- + Australian Wagyu New York..... \$75
- + Hickory-Smoked Wagyu Brisket..... \$25
- + 6 oz Japanese A5 Wagyu Top Sirloin... \$50

Served with arroz, frijoles, guacamole, salsa fresca,
jalapeños, chiles toreados, rajas,
cipollinis, heirloom corn & flour tortillas

TABLESIDE

New York Wagyu Steak 16 oz
Margaret River Australian Wagyu with a marbling score of
8-9, chimichurri 99

Tomahawk Steak 32 oz
Margaret River Australian Wagyu with a marbling score of
5-6, chimichurri 115

36hr Sous Vide Brisket
Chile de arbol, chile guajillo, cloves, allspice,
garlic, ginger 35

Fajitas de Pollo
Sweet peppers, slow-cooked onions, jalapeño 39

SIDES

Baja Fries 13

Papas Bravas 13

Esquites 15

Cilantro Lime Rice 11

Frijoles de la Olla
(vg) 11

Three Cheese-Chorizo
Mac & Cheese 18

Roasted Brussels Sprouts 17

Broccoli (vg) 17

Roasted Cipollini Onions 14

Rajas 12

VEGAN

Vegan Chile Relleno
Grilled corn, roasted Mexican squash,
charred red onions, garlic, huitlacoche
mushrooms, epazote 26

Vegan Mushroom Enchilada
Heirloom corn tortillas, al pastor
sauce 25

WINE

Sparkling

		GLASS	BOTTLE
NV	Prosecco di Valdobbiadene, Adami Treviso, Italy	19	58
NV	Cremant D'Alsace, Rosé, Lucien Albrecht Orschwihr, France	19	70
NV	Champagne, Nicolas Feuillate Chouilly, France	23	86
NV	Champagne, Veuve Clicquot Reims, France		145
2012	Champagne, Dom Perignon Hautvillers, France		800
NV	Champagne, Ace of Spades Chiguy-les-roses, France		850

Rosé

		GLASS	BOTTLE
2020	Domaine de Triennes Provence, France	19	60

White



		GLASS	BOTTLE
2020	Pinot Grigio, Scarbolo Friuli Venezia, Giulia, Italy	18	60
2023	Sancerre, Les 7 Hommes Loire Valley, France	20	74
2019	Albarino, Turonia Rias Baixas, Spain	19	60
2022	Chardonnay, Flowers Sonoma Coast, CA	24	90
2022	Sauvignon Blanc, Emmolo Napa Valley, California	19	60
2023	Vermentino, Kazaisu Provence, France	19	60
2020	Chardonnay, Cakebread Napa Valley, CA		95
2018	Chardonnay, Kistler Russian River Valley, CA		162
2018	Chardonnay, Viñas de Garza Valle de Guadalupe, Mexico		95



WINE

Red

	GLASS	BOTTLE
2022 Cabernet Sauvignon, Quilt Napa Valley, CA	19	60
2021 Pinot Noir, Alta Maria, 'Bien Nacido' Santa Maria Valley, CA	19	60
2021 Malbec, Tahunan Mendoza, Argentina	19	60
2018 Pinot Noir, As One Cru Napa Valley, CA	26	96
2018 Tempranillo, Bodegas Muga, 'Reserva' Rioja, Spain	26	96
2020 Merlot, Three Palms Vineyards, Duckhorn Napa Valley, CA		225
2020 Margaux, Château Kirwan Bordeaux, France		300
2019 Cabernet Sauvignon, Opus One Napa Valley, CA		600
2022 Cabernet Sauvignon, Caymus Napa Valley, CA		188
2019 Cabernet Sauvignon, Hundred Acres Howell Mountain, Napa CA		860
2018 Cabernet Sauvignon, Silver Oak Napa Valley, CA		220
2020 Cabernet Sauvignon, Stag's Leap Wine Cellars Napa Valley, CA		122
2021 Pinot Noir, Sanford Sta. Rita Hills, CA		99
2015 Nebbiolo, 'Década', Vinicola Detorno Valle de Guadalupe, Mexico		140
2019 Pinot Noir, Patz & Hall Sonoma Coast, CA		115
2012 Cabernet Sauvignon, Freemark Abbey Napa Valley, CA		150
2013 Super Tuscan, Valadorna Tuscany, Italy		150



DESSERTS

Flan \$18

Añejo tequila, lime zest

Churros \$16

Chocolate and strawberry prickly pear sauces

Chocolate Cake \$32

Candied golden wild cherries

Pink Champagne Sorbet \$8

Seasonal berries

Margarita Sorbet \$8

Seasonal berries +Luna Azul tequila shot \$8

Ice Cream Sundae \$18

Dulce de leche, chocolate, horchata, nuts

Galletas a la Hideaway \$15

Assortment of berries & cream, spiced chocolate chip, churro, & Mexican wedding cookies

Chocolate Hazelnut Empanadas

by TOMA* \$16

Dusted with cinnamon sugar and served with homemade dulce de leche and whipped cream

Hot Chocolate \$17

Hot Valrhona chocolate infused with cinnamon and dulce piloncillo, served with crispy buñuelitos filled with cajeta whipped cream.

AFTER DINNER

Espresso Martini \$19

Vodka, espresso, Caffe Lolita

Smith Woodhouse 10yr \$18

Late Bottled Vintage Port

Carajillo \$20

Licor 43, espresso

Irish Coffee \$20

Baileys Coffee \$20

HOT BEVERAGES

Espresso \$5

Double Espresso \$5

Coffee \$5

Latte \$6

Cappuccino \$6

Hot Tea \$5

*The
Hideaway*